

# Are You Looking For Gourmet Coffee?

## **Taste**

The perception of gourmet coffee is characteristically rich and luxurious. But if you are a true coffee lover, fresh gourmet coffee has a flavor that can't be beat. It's rich, full-bodied Taste is a daily necessity to millions of people. But everyone's taste in coffee is uniquely their own. Coffee perceptions great by themselves, but for an extra special flavor sensation, try gourmet flavored coffee. Not all these flavors are everyone's "cup of tea", but the taste sensations of gourmet flavored coffee give you a new outlook on your cup of joe. You can taste the sweet caramel just as you can smell the aroma of the freshly ground coffee nearby.



The differentiation may seem miniscule, but the gourmet coffee or tea you beverage will Taste completely differs. More importantly, all the variances affect the flavor and aroma. Many coffee drinkers are not aware of how gourmet coffee should taste since their senses have been desensitized with below-par coffees.

## **Beans**

The gourmet coffee bean is considered to be among the finest coffee beans in the world. Out of these varieties, fine gourmet coffee beans are obtained mainly from the species Coffee Arabica. The gourmet coffee beans are offered in a variety of dissimilar serving sizes.

When brewing your own gourmet coffee blend in your kitchen, you have a choice of fresh ground coffee beans from fine Italian Espressos to the rare and exotic Indonesian Kopi Luwak. You want the best cup of coffee you can get, right? If so it pays to do some research and ask questions about what you're buying.

When doing your legwork for the perfect gourmet coffee, there are a number of things to be cautious about. One thing you should know is whether the beans are fresh Arabian beans blended with stale French Roast. Are the coffee beans roasted in house or locally, or are they shipped from across the country to sit on a shelf waiting for orders. If possible, get coffee beans that have been roasted less than 1 week before.

## Quality

The dictionary defines gourmet nourishment like this, “Gourmet foodstuff is that which is of the highest quality, perfectly prepared and artfully presented”. Commuters can consider making gourmet coffee beverages at home or the office before departing and enjoy it at home or work while spending quality time with the family and coworkers or take it along in a commuter coffee mug. Gourmet coffee beans go through a rigorous process of certification that is stricter to help keep the quality high.



As a coffee aficionado, you know that there is some extra work to making excellent coffee than simply brewing it. You need to choose the highest quality beans to get the highest quality coffee. Today you can buy quality wholesale gourmet coffee and the right coffee machine to get the coffee you deserve. In addition, only Arabic beans contain the high quality needed for gourmet coffee beans. The quality of a coffee bean depends vastly on where and how that particular coffee bean is grown.

## Grind

By grinding your own coffee beans, you'll be able to only grind what you need, meaning that you will have complete freshness in your coffee. The best way to do this is to buy the whole bean in batches and grind them with your own grinding machine as you need it. But be careful: The type of coffee grind that you use is critical in order to properly match the type of brewing method you will be using. Be sure to ask your coffee merchant which grind is best for you.

*If you're the coffee-lover looking to get **Gourmet Coffee Capsules**, Visit **Cafena.com** and check our collection of single serve **Coffee & Tea capsules**, **Nespresso compatible coffee machines** & related **accessories**.*